## ORGANIZING THEME/TOPIC

### UNIT 1: SAFETY AND SANITATION IN HOSPITALITY
- Food borne illness
- Critical control points of food safety (HAACP)
- ServSafe Instruction
- Work place safety in the hospitality industry

Time Frame: Integrated throughout all units

### UNIT 2: LARGE EQUIPMENT AND SMALLWARES
- Large commercial equipment
- Knife skills
- Smallwares

Time Frame: Integrated throughout all units

### UNIT 3: GARDE MANGER (cold food prep)
- Salads and dressings
- Appetizers and cheeses
- Sandwiches
- Garnishes
- Food presentation

Time Frame: 3 weeks

## FOCUS STANDARDS & SKILLS

### UNIT 1: SAFETY AND SANITATION IN HOSPITALITY
KS 34056.8.1 Demonstrate food safety and sanitation processes.
- Apply an understanding of the importance of food safety and sanitation.
- Identify sources, symptoms and prevention measures for food-borne illnesses.
- Apply safety and sanitation industry standards in culinary activities.

Career and college readiness
- Opportunity to certify in ServSafe.

### UNIT 2: LARGE EQUIPMENT AND SMALLWARES
KS 34056.8.2 Demonstrate correct use and maintenance of food production equipment and tools.
- Differentiate between basic kitchen and commercial equipment.
- Demonstrate proper knife procedures on various cuts.
- Identify proper use of all smallwares.

Career and college readiness
- Interpret equipment manuals.

### UNIT 3: GARDE MANGER (cold food prep)
KS 34067.8.4 Advance skills in Culinary Arts: Demonstrate preparations of all menu categories to produce a variety of food products.
- Demonstrate basic garde manger skills.
- Apply design elements to food presentations.

Career and college readiness
- Work with others in a timely manner to achieve objectives (mise en place).
| UNIT 4: EXECUTIVE CHEF | Advance skills in Culinary Arts:  
| Stock, Soups and Sauces | KS 34056.8.4 Demonstrate preparations of all menu categories to produce a variety of food products.  
| Entrees | - Describe executive chef responsibilities and career profile.  
| Seafood and shellfish | - Demonstrate various cooking methods for beef, pork, poultry and seafood.  
| - Prepare a variety of soups, stocks and mother sauces.  
| - Apply design elements to food presentations. |  
| Time Frame: 5 weeks | Career and college readiness  
| - Exhibit leadership skills: management of resources, listening to others, respect, supporting others. |  

| UNIT 5: PASTRY CHEF | Advance skills in Culinary Arts:  
| Advanced baked goods and desserts | KS 34056.8.4 Demonstrate preparations of all menu categories to produce a variety of food products.  
| Chocolate | - Demonstrate pastry chef skills.  
| Custards |  
| Pastries | Career and college readiness  
| - Apply problem solving skills to improve food product and presentation. |  
| Time Frame: 3 weeks |  

| UNIT 6: PROFESSIONAL CULINARY EXPERIENCE | Advance skills in Culinary Arts:  
| Culinary Project | KS 34056.8.6 Apply dining room management.  
| Culinary Portfolio | - Execute advanced culinary techniques in an authentic project (e.g. catering project, full service meal, professional competitions, etc.).  
| Commercial Kitchen experience | - Identify proper food plating techniques to include portion control in relation to dietary recommendations and food cost.  
| Food Costing | - Apply menu management and production principles, including balanced meal planning and adjustments for special dietary needs.  
|  | - Demonstrate meal appeal factors including temperature, texture, color, flavor, shape, and size.  
| Time Frame: 4-5 weeks | Career and college readiness  
| - Apply measuring, estimating, ordering, purchasing and pricing skills.  
| - Demonstrate teamwork, leadership, and communication skills.  
| - Utilize technology to enhance career readiness.  
| - Develop a career portfolio. |